

Reception Stations and Presentations

All Pricing is based on Culinary Station Reception Prior to Dinner
Please Consult with your Catering Sales Manager for Reception Pricing without Dinner

SEAFOOD AND FISH SELECTIONS

Sesame Crusted Tuna Medallions Seared

Tableside
With Pickled Ginger, Wasabi, and Soy
(Minimum of 50 people)

Traditional Paella

With Saffron Infused Rice,
Roasted Peppers, Peas, Chorizo, Chicken &
Seafood
(Minimum of 50 people)

Caesar Salad Station

Caesar Salad and Antipasto Bar
Crisp Romaine with Classic Caesar Dressing, Herb-Toasted Croutons, Grated Parmesan
Accompanied with Sliced Provolone, Smoked Mozzarella, Prosciutto, Salami,
Assorted Olives, Marinated Mushrooms,
Greek Artichokes, Roasted Bell Peppers,
Sun dried Tomatoes and Albacore Tuna Fish
(Minimum 50 people)

PRESENTATIONS

International Cheese Board

With Imported & Domestic Cheeses
Gourmet Crackers, French Bread, Fruit Garnish
(Minimum of 25 people)

Edible Landscape

Fresh Garden Crudité's with sliced Celery,
Carrots, Zucchini Spears, Broccoli Florets,
Green & Red Peppers
Vegetable Dipping Sauce
(Minimum of 25 people)

Sushi Boat

Assorted Freshly Rolled Sushi
With Pickled Ginger, Wasabi, and Soy
(Minimum 50 People)

Reception Stations and Presentations Continued...

French Bread
(Minimum 30 people)

Herb Roasted Whole Turkey

With Provencal Mayonnaise,

Baked Honey Glazed Ham
With Dijon Mustard
Miniature Buttermilk Biscuits
(Minimum 30 people)

Cuban Bread
(Minimum 30 people)

Roasted Peppercorn Crusted
Strip Sirloin with
Bordelaise
Miniature Rolls
(Minimum 25 people)

Carving Stations

Mojo Marinated
Roast Loin of Pork
With Traditional
Seasoning

Roasted Steamship Round
of Beef
With au Jus & Creamy
Horseradish
Miniature Rolls
(Minimum 175 people)
\$4.00 per person

Seared Tenderloin of Beef
With Merlot Demi-glaze
Miniature Rolls
(Minimum 20 people)

Cooking Stations

Oriental Stir-Fry Station
With Oriental Vegetables, Water Chestnuts, Straw Mushrooms,
Accompanied with Jasmine Rice
(Minimum 50 people)
Chicken, Seafood or Beef

Fajita Fiesta!
Sliced Marinated Grilled Beef & Chicken
Served with Warm Flour Tortillas, Shredded Lettuce,
Grated Cheeses, Diced Tomatoes, Refried Beans,
Sour Cream, Guacamole, Chopped Black Olives,
Salsa
(Minimum 50 people)

\$ 5.00 per Person
Pasta Station
Bite-size Pasta Prepared-to-Order
Select Two Sauces from
Alfredo, Pesto, Marinara, Wild Mushroom
Garlic Toast & Bread Sticks
(Minimum 50 people)

Dessert Stations

Décadent Dessert Crêpes with Assorted Fillings
Berries, Bananas, Peaches, Apples
(Minimum of 50 people)

Viennese Table with Assorted Confections
Dipped Fruit and Miniature Sweets
(Minimum of 50 people)

All Stations require a Minimum of 1 Chef / Attendant per 75 Guest / Chef's Fee @\$75 each for 2 hours
All Food & Beverage Pricing is subject to 20% service charge and all applicable taxes. Prices are subject to change without notice
prior to Contract.

Our Catering Department would be more than happy to help create a customized menu for your event.